## Blast Chiller \& freezer

## Main Features

11 kg Blast Chill capacity per cycle of product correctly portioned in Gastronorm pans/bakery trays.
3.6 kg Blast Freeze capacity per cycle of product correctly portioned in Gastronorm pans/bakery trays.

- Removable and adjustable shelf runners able to accept Gastronorm pans and Euro standard 600 mm $\times 400 \mathrm{~mm}$ bakery trays.
- Temperature display in ${ }^{\circ} \mathrm{C}$.
- Automatic preservation mode at the end of cycle.
- Defrost feature removes ice from evaporator.
- R404A refrigerant - CFC free.
- Self-closing door magnetically seals. Door remains open past $90^{\circ} \mathrm{C}$ for convenient loading and unloading.
- Internal coved corners, removable door gasket.

Water protection index rating IP459.
Adjustable legs for levelling.

- Electro mechanical controls.


## RC10-6AEII fir cooled condensing unit

3 GN 1/1 Tray Capacity
$3600 \mathrm{~mm} \times 400 \mathrm{~mm}$ Tray Capacity

Description
Foodservice \& Bakery Reach-In Blast Chiller/Freezer designed to accept Gastronorm $1 / 1$ pans or Euro 600 mm $\times 400 \mathrm{~mm}$ bakery racks.



## The Smarter

Way to Chill

## Specifications



## RC10-6 AE II

## RC10-6AEII

Dimensions
W $770 \mathrm{~mm} \times \mathrm{D} 790 \mathrm{~mm} \times \mathrm{H} 955 \mathrm{~mm}$
Kg capacity per cycle
Blast chilling from $+70^{\circ} \mathrm{C}$ to $+3^{\circ} \mathrm{C}$
temperature, capacity per cycle 10.8 kg
Blast freezing from $+70^{\circ} \mathrm{C}$ to $-18^{\circ} \mathrm{C}$
temperature, capacity per cycle 3.6 kg
Electrical rating
230-240Vac $1 \mathrm{P}+\mathrm{N}+\mathrm{E} 50 \mathrm{~Hz} 950 \mathrm{~W}$
Refrigerant type
R404A
Standard pan capacity
3 GN 1/1 capacity
3 Euro $600 \mathrm{~mm} \times 400 \mathrm{~mm}$
Please specify when ordering
Clearances
Top 70 mm ; Side 70 mm


## Disclaimer:

All unit capacities are based on subjective testing. Moffat accepts no liability for production values.

